



WS-FA-9660

HEARTH CAPACITY

8" pizzas:	40
10" pizzas:	24
12" pizzas:	15
16" pizzas:	8

Assuming 5-minute cook times, the approximate maximum hourly production capacity can be calculated by multiplying the above numbers by 12. Cook times will also vary depending on "style" of pizza. Note: The addition of an optional decorative flame will decrease space and impact overall cooking capacity.

FIRE DECK AUTOMATIC AUTOMATIC STONE HEARTH OVEN



Job Name	
Model	WS-FA-9660
Item#	

The FA-9660 features fully automatic touchscreen control with preset cooking cycles for stress free pizza cooked right, every time. The burners are designed for even heating throughout the oven. Easily removable crumb trays below burners and mantle allow for simple maintenance procedures. The oven features a door opening 54 inches wide x 10 inches high with a stainless steel mantle at the hearth. The cooking area is 75 inches wide x 44 inches deep, resulting in a 23-square-foot cooking surface. A tensioned steel exoskeleton surrounding the hearth and dome perimeter ensures structural integrity and longevity. Wrapped in spun ceramic fiber insulation and requiring only a 1-inch side clearance to combustibles, the monolithic cast-ceramic 4-inch thick hearth and monolithic 4-inch thick dome rest on a black painted steel stand. The oven body front, top, back and sides are finished with galvanized steel. The oven arrives completely assembled, ETL Listed, ready to install and is made in the USA. A set of optional rigging casters is available to aid in the initial installation. Information about custom finishes, tools and accessories can be found online at: woodstone-corp.com.

CONFIGURATIONS

GAS-FIRED ONLY: Configured to burn natural gas (NG)

- RADIANT FLAME + UNDERFLOOR IR (RFG-IR):** Heated by an easily adjustable radiant flame located on both sides of the cooking chamber, along with a thermostatically controlled infrared burner which is mounted under the oven deck to ensure high production capacity.
- DECORATIVE FLAME (-DF):** Provides an additional 15,000 BTU/hr flame at rear of cooking chamber for show.



REVISED: SUMMER 2021 r0

An ongoing program of product improvement may require us to change specifications without notice.

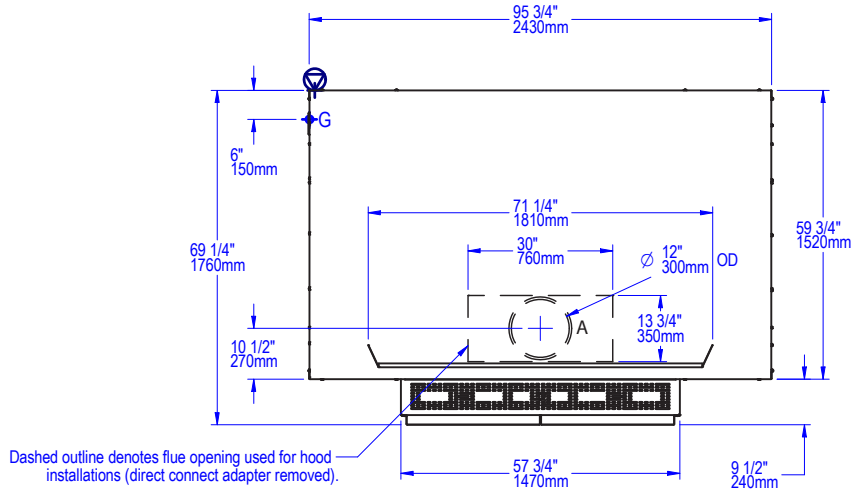


FIRE DECK AUTOMATIC

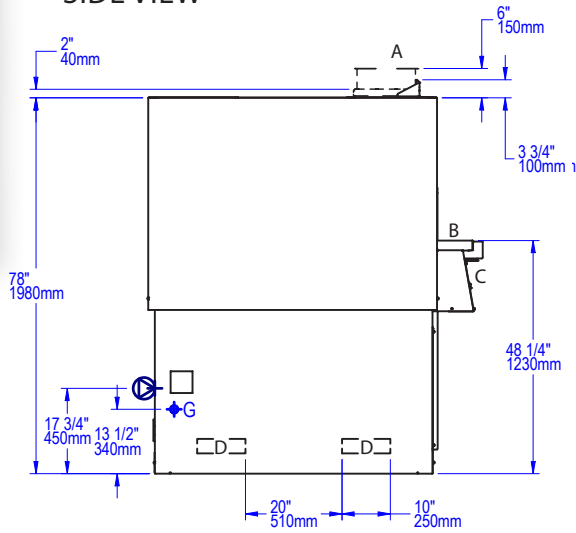
STONE HEARTH OVEN • WS-FD-9660

A	Flue Collar
B	Mantle
C	Touchscreen Controller
D	Forklift Here
E	Service Panel or Optional Storage Box
	Electrical Connection (accessible from inside or outside)
	Gas Connection
	Must Be Left Removable for Service
	AIR INTAKE: Do Not Facade or Cover Over

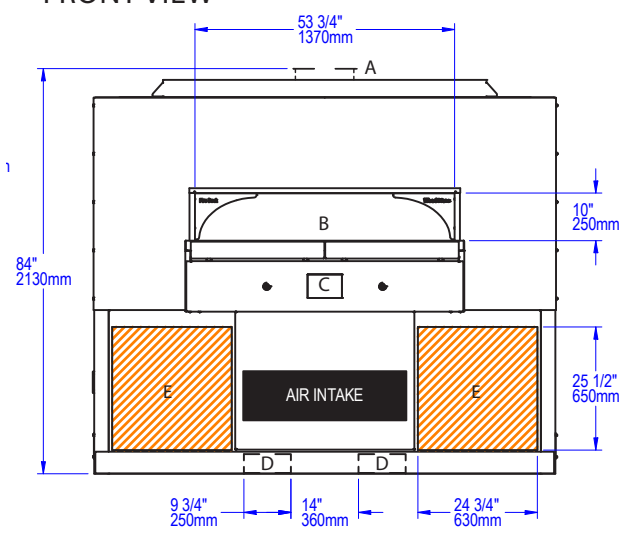
PLAN VIEW



SIDE VIEW



FRONT VIEW



UTILITIES SPECIFICATIONS

GAS
 Gas-Fired Only
 1 inch gas inlet (FNPT)
 295,000 BTU/hr - Natural Gas (NG)

ELECTRICAL
 Gas-Fired Only
 120 VAC, 2 A, 50/60 Hz
 Connection made on left side of oven as shown

VENTING INFORMATION

The Fire Deck 9660 can be direct connected to a power-ventilated, grease-rated chimney or be vented using a Listed Type 1 exhaust hood, or a hood constructed and installed in accordance with NFPA 96 and all relevant local and national codes. The oven must be vented in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.

	BTU/hr Output Per Burner
Radiant Flame Burner	97,500 NG
IR Burner	100,000 NG

Ship Weight: 6,000 lbs / 2,722 kg

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